For Luncheon and Supper Guests

BY ALICE BRADLEY

Principal of Miss Farmer's School of Cookery

This book contains one hundred recipes and more, not found anywhere else. This great variety includes recipes for the first and main courses, delicious sandwiches and salad dressings that everyone wants, biscuits, pastry, delectable cakes, fillings and frostings, different desserts and beverages and many unusual dishes.

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This attractive volume contains ten menus suitable for luncheons and suppers. The woman who entertains at luncheon or in the evening, or who has guests for Sunday night supper finds what she wants in this book. A meat course transforms these menus into dinners. Each menu has its market list and the order of preparation. And the cost of the menu is moderate.

M. BARROWS & COMPANY
286 Fifth Avenue, New York, N. Y.

FOR LUNCHEON AND SUPPER GUESTS

TEN MENUS
MORE THAN ONE HUNDRED RECIPES

SUITABLE FOR COMPANY LUNCHEONS
SUNDAY NIGHT SUPPERS, AFTERNOON PARTIES
AUTOMOBILE PICNICS, EVENING SPREADS
AND FOR TEA ROOMS, LUNCH ROOMS
COFFEE SHOPS, AND MOTOR INNS

BY

ALICE BRADLEY

PRINCIPAL OF MISS FARMER'S SCHOOL OF COOKERY
AUTHOR OF
"DESSERTS," "THE CANDY COOK BOOK"
"COOKING FOR PROFIT"
"SIX HUNDRED SUGGESTIONS FOR SERVING MEAT"
and
"THE ALICE BRADLEY MENU-COOK BOOKS"

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DEDICATED

TO THE THOUSANDS OF WOMEN WHO LIKE
TO ENTERTAIN THEIR FRIENDS AND
PREPARE FOR THEM SOMETHING
NEW AND DELICIOUS TO EAT

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INTRODUCTION

Meals of many courses are neither practical nor popular with the modern hostess. For a company luncheon or supper it is not necessary to serve more than a first course, a hot dish, a salad, a biscuit or sandwich, a dessert and a beverage. A relish is desirable with the main course. The first course and relish may be omitted if desired.

SUNDAY NIGHT SUPPERS

The following menus were arranged especially as Sunday night suppers, but they are equally suitable for midday luncheons or high teas. Many of the dishes will be found desirable for afternoon teas or evening spreads, for use in tea and lunch rooms, and for automobile picnics.

PRELIMINARY PREPARATIONS

Preparations for Sunday night suppers should be made on Saturday as far as possible. For a luncheon it is a help to have some things done the day before. For picnics and parties much must be done in advance. As an aid to the hostess we have listed after each menu what these preliminary preparations may be.

COOKING AT THE TABLE

Many of the hot dishes may be prepared in a chafing dish or on an electric grill. For these, much of the measuring may be done in advance, the ingredients

being put in small dishes on a tray. Coffee and tea may be made at the table with electric appliances.

SANDWICHES AND BISCUITS

Bread for sandwiches can be cut in thinner slices if wrapped in wax paper and chilled in the refrigerator over-night. Sandwiches may be made and wrapped in wax paper and placed in a covered container in the refrigerator some hours before a meal. The hot biscuits may be replaced by rolls or bread and butter if desired.

AUTOMOBILE PICNICS

For picnics the beverages and hot dishes may be prepared at home and carried in thermos food jars. The cold dishes may be packed in a small portable refrigerator. The biscuits, sandwiches, cakes and cookies should be carefully wrapped in wax paper and packed in boxes. Ice creams may be taken in the freezer or packed in dry ice. Hot sandwiches and bacon may be cooked at an out-door fireplace. In some menus it may be desirable to omit or modify a few of the dishes, if food is to be carried several miles.

MARKET ORDERS

Supplies for use on Sunday evening should, of course, be purchased on Saturday. To prevent any mistakes in ordering we have listed under each menu the foodstuffs that will be required. Supplies that are usually kept on hand are not listed, as

Baking powder
Cayenne
Cocoa
Coffee
Cornstarch
Cream of tartar
Bread flour
Pastry flour
Molasses
Mustard
Paprika
Pepper
Table salt
Granulated sugar
Soda
Spices, whole and ground
Table sauce
Tea
Vanilla
Vinegar

HOW TO BUY

Some things are listed in the market orders that many people always have on hand. This is for the benefit of those who do not prepare all their meals and have little space for seldom-used supplies. As far as feasible the amounts of material in the market orders are such as could be purchased. They may differ somewhat from the amounts called for in the recipes, thus leaving some foodstuff on hand. In many cases it may be more economical to purchase in larger quantities than those given. In some cases smaller amounts are called for than can be purchased, as one-half can, or one-fourth cup, as supplies on hand may be adequate without purchasing more than is required. Butter only is given in the market orders. In cooking, margarine, lard, and other shortenings may be used instead, if preferred. Many things like mayonnaise, marmalade, pickles, soups, etc., may be purchased ready to use instead of being prepared at home.

MEASUREMENTS

In all recipes measurements are made level. Measuring cups, divided into thirds and quarters, are used, and tea and table measuring spoons. Cups of dry material are filled to overflowing by putting the material into the cup with a tablespoon, and are then leveled off with a knife. Measuring spoons are filled heaping with dry material, and then leveled off with a knife. Flour should be sifted once before measuring.

RECIPES AND MENUS

The recipes are planned to serve eight persons. Most of them may be divided for a smaller party.

The average cost of the menus is less than fifty cents per person. Some of the dishes may be made less expensive and rich by substituting whole or evaporated milk for cream, and by other substitutions and omissions that will suggest themselves to the resourceful hostess. Many types of dishes are given. Many variations are possible.

In some menus a choice of dishes is suggested. A few recipes are given that are not called for in the menus. These are usually to show how to utilize in a different way something for which a recipe is given or to use in another meal some foodstuff left from a recipe.

These recipes and menus have all been tested, revised and modernized at Miss Farmer's School of Cookery. The author wishes to express here her appreciation of the painstaking work of all the members of the staff of the school who have assisted in making this little book possible.

BOSTON, MASS., January, 1938.

MENU I

Fruit Cup

Hot Ham Sandwich Currant or Grape Jelly

Tomato Salad with Cheese Dressing

Cocoa Ice Cream Fig Marguerites

Tea with Candied Mint Leaves

Preliminary Preparations

Fruit Cup ready to chill
Ham prepared for the sandwiches
Tomatoes peeled and placed in refrigerator
Salad dressing made
Fig Marguerites made
Candied Mint Leaves prepared
Ice cream ready to freeze
Jelly made

Market Order

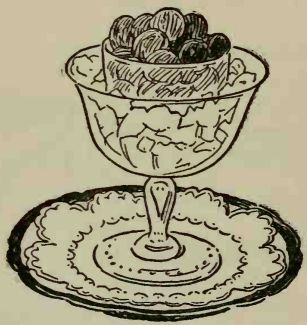
1 pound cooked ham
1 cream cheese (Roquefort flavor if desired)
1 quart milk

1 pint cream
½ pound butter
6 eggs
½ pound white grapes
3 or 4 oranges
2 lemons
1 pound (4 small) tomatoes
1 green pepper
1 head lettuce
1 bunch mint
½ can sliced pineapple
8 maraschino cherries
2 tablespoons mayonnaise
1 can raspberries or strawberries
¼ pound figs
2 ounces walnut meats
1 loaf sandwich bread
½ pint grape or currant jelly or juice
Oil of spearmint
1 package small round crackers
1 ounce marshmallow cream
¼ cup salad oil
Loaf sugar
1 tablespoon corn syrup

Fruit Cup

Remove skins and seeds from ½ pound white grapes. If grapes are firm, boiling water may be poured over them and allowed to stand 1 minute, when skins will come off easily. Pare

2 oranges, removing white part with the skin, and remove sections free from membrane. Cut
4 slices canned pineapple in dice. Mix the fruit with
$\frac{1}{3}$ cup sugar
1 tablespoon lemon juice
$\frac{1}{2}$ cup orange juice
$\frac{1}{2}$ cup syrup from canned pineapple and
Few grains salt. Put into freezing compartment of mechanical refrigerator or into ice cream freezer, surrounded with ice and salt, and stir occasionally until juice begins to freeze. Serve in cocktail glasses, garnishing each glass with a
Maraschino cherry.

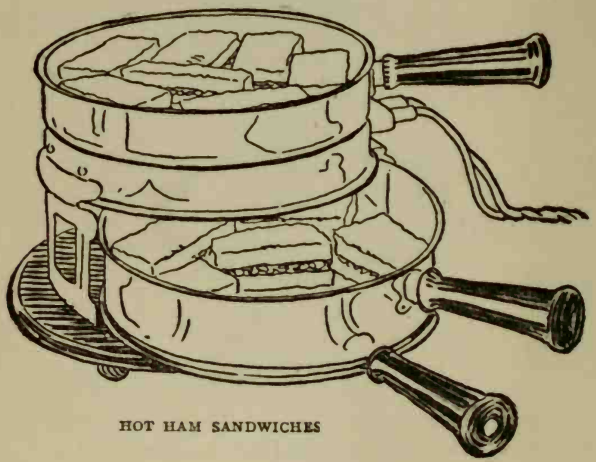


FRUIT CUP

Hot Ham Sandwiches

Put
1 pound cooked ham through food chopper. Add
4 tablespoons creamed butter

1 teaspoon mustard and
1 teaspoon paprika and mix well. Cut
Bread in sixteen ¼-inch slices, spread eight slices bread with the ham mixture, cover with remaining bread and press slices together firmly. Cut each sandwich in three strips. Beat
2 eggs slightly and add
2 cups milk. Dip sandwiches one at a time in this mixture and panfry in
Butter, cooking on one side until browned, then turning and browning on the other side, or cook in a sandwich toaster. Serve very hot.
Other meat, or marmalade or jam may be used in sandwiches in place of ham.



HOT HAM SANDWICHES

Grape or Currant Jelly

Wash and pick over

Fruit. Crush in kettle one layer at a time and boil, stirring frequently, until juice is extracted from pulp. Let drip through double piece of cheesecloth, rinsed in cold water, until juice no longer drips. Do not squeeze. To

1 tablespoon juice add

1 tablespoon alcohol, stir and let stand 10 minutes. If $\frac{2}{3}$ of the mixture is cloudy use

$\frac{2}{3}$ cup sugar to each cup juice. If all is cloudy use equal parts sugar and juice. (This is called the Pectin Test.) Be sure that juice mixed with alcohol is discarded immediately. Measure remaining juice into kettle, bring to boiling point, add required amount of sugar and cook to 220° F. or until mixture will show two distinct, firm drops when dripped from side of spoon, or when small amount will become firm when dropped on very cold saucer. Then skim and pour into sterilized glasses.

Second Extraction

Return fruit pulp to kettle, add enough cold water barely to cover it and bring slowly to boiling point, stirring to prevent burning. Cook 5 minutes, drain and finish as for first extraction, boiling 5 minutes before adding the sugar.

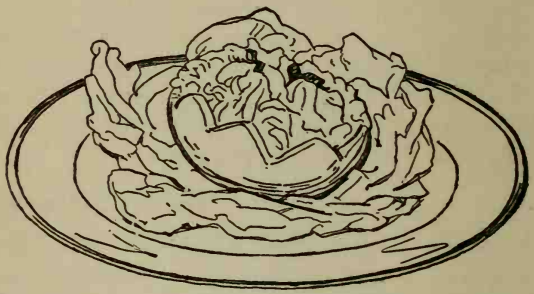
Third Extraction

Proceed as for second extraction. Oftentimes the juice from second and third extractions may be

combined before being made up into jelly. By making three extractions the amount of jelly obtainable from a given amount of fruit may be almost doubled.

Tomato Salad with Cheese Dressing

Cut
4 tomatoes in halves in points. Arrange each half in a nest of
Lettuce leaves. In the center of tomato pile
Cream cheese forced through a coarse strainer. In center of cheese put a few bits of
Green pepper chopped fine. Serve with
Cheese Dressing.



TOMATO SALAD

Cheese Dressing

Mix
2 tablespoons mayonnaise with
2 tablespoons cream cheese. Add
½ teaspoon salt

½ teaspoon table sauce
½ teaspoon paprika and add very slowly
¼ cup salad oil, beating with egg beater until very thick. Add slowly
1½ tablespoons vinegar. Keep in cool place till ready to serve.

Cream cheese with Roquefort flavor is desirable in both the above recipes, but the usual cottage or cream cheese may be used if preferred.

Cocoa Ice Cream

Scald
2 cups milk. Sift
½ cup dry powdered cocoa and mix very thoroughly with
Few grains salt
1 cup sugar and
1 tablespoon cornstarch and add to the milk. Cook over boiling water 20 minutes, stirring constantly until thickened, and occasionally afterward. Pour over
2 egg yolks well beaten, cool and add
2 egg whites beaten stiff
2 cups cream beaten stiff
1 teaspoon vanilla and
1 cup syrup drained from canned raspberries or strawberries and freeze. If frozen in a mechanical refrigerator, put mixture in freezing tray, set to freeze quickly and stir and beat when partly frozen. Then finish freezing and set regulator at normal. If frozen in ice cream freezer, do not beat the cream.

Put mixture in can of freezer and surround with three parts ice and one part salt. Let mixture stand 5 minutes, then turn crank slowly until mixture is stiff. When frozen drain off ice water and repack, using four parts ice and one part salt.

Fig Marguerites

Put in top of double boiler

⅞ cup sugar
3 tablespoons water
1 tablespoon corn syrup and
¼ teaspoon cream of tartar. Stir until sugar is dissolved and wash down sugar crystals from inside of double boiler with pastry brush dipped in cold water. Add
1 egg white, unbeaten. Place over hot water and cook, beating constantly with egg beater for 7 to 12 minutes or until mixture will hold its shape. Add
1 heaping tablespoon marshmallow cream and
¼ teaspoon vanilla and fold over and over until again stiff enough to hold its shape. Add
⅓ cup (3) figs cut in small pieces and
⅓ cup nut meats cut in small pieces. Pile on
Small round crackers and bake at 375° F. for 10 minutes or until delicately brown. This amount will cover 3 dozen small crackers. Should frosting be too soft to hold its shape after adding marshmallow cream, it may be again placed over hot water and folded gently over and over until it becomes slightly granular around the edges. Remove from hot

water and continue folding over gently until of the desired stiffness.

Marshmallow Frosting

Use
Fig Marguerite mixture with or without figs and nuts as a cake filling or frosting. It need not be baked.

Candied Mint Leaves

Wipe
Fresh mint leaves, remove from stems and rub each side of each leaf gently with the finger dipped in
Egg white slightly beaten. Mix
3 tablespoons granulated sugar with
3 drops oil of spearmint and sift over each side of the mint leaves. Lay close together on a cake rack covered with wax paper and leave in a warm but not a hot place until crisp and dry. Serve in
Tea with
Sliced lemon and
Loaf sugar.

Tea

Half-fill a perforated tea spoon or tea ball with
Orange Pekoe or other preferred tea, or use a tea bag. Place in cup and add fresh
Boiling water until cup is two-thirds full. Remove tea spoon as soon as tea is of the desired strength. Two or three cups of tea can usually be made without emptying and refilling the tea spoon.

MENU II

Grapefruit Baskets with Pineapple Mint Sauce

Open Cheese and Bacon Sandwiches

Assorted Relishes

Crab Meat and Tomato Jelly Salad

Egg Biscuits

Orange Layer Cake **Iced Coffee with Vanilla**

Preliminary Preparations

Grapefruit prepared and put in refrigerator
Cheese grated or chopped for Sandwiches
Bacon cut same length as bread slices
Tomato Jelly and Mayonnaise made
Eggs hard cooked
Celery (or endive) cut and put in cold water
Crab meat picked over and put in refrigerator
Lettuce washed and put in covered container in refrigerator
Cake baked and one layer frosted
Orange Cream Filling made, except the whipped cream
Dry ingredients and shortening for Biscuits combined.

Market Order

½ pound crab meat
¾ pound bacon
¾ pound cheese
½ pint milk
1 pint cream
¾ pound butter
1 dozen eggs
½ pint salad oil
4 grapefruit
1 head lettuce
2 roots celery or ½ pound endive
3 oranges
2 lemons
1 onion
1 green pepper
½ pint tomato juice
1 loaf bread
2 yards narrow ribbon
Small fresh flowers or fresh mint leaves
½ package gelatine
1 no. 1 can crushed pineapple
Green food color
Peppermint extract
½ cup ripe olives
½ cup spiced fruit.
½ cup gherkins

Grapefruit Baskets

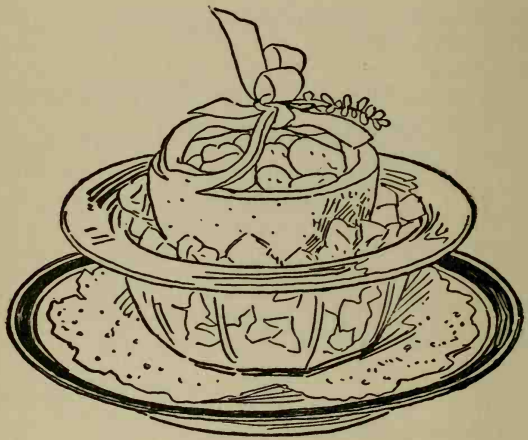
Cut in halves crosswise
4 grapefruit. Insert two toothpicks opposite each other

on each half. From one-half inch on each side of toothpick cut through the skin around the grapefruit one-fourth inch from the top of each half, leaving skin whole where toothpicks are inserted. Loosen pulp and remove and discard seeds, membrane and toothpicks. Sprinkle pulp of each half with

1 tablespoon Pineapple Mint Sauce and chill. Bring the two strips of skin together above the grapefruit and tie together with

Narrow ribbon, for the handle. Insert in the knot a sprig of

Flowers, berries or mint, and place on doily on individual serving plates.



GRAPEFRUIT BASKET

Pineapple Mint Sauce

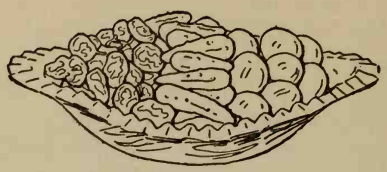
Put in saucepan
1 cup crushed pineapple
1 cup sugar
½ cup syrup from pineapple or water and a bit of
Green food color. Boil until thick and clear, add
Few drops peppermint extract, pour into small jars and seal.

Open Cheese and Bacon Sandwiches

Beat
3 eggs until light, add
¾ pound (3 cups) soft cheese grated or put through food chopper
1½ teaspoons table sauce
¾ teaspoon salt
½ teaspoon paprika and
Few grains cayenne. Mix well. Cut
8 slices bread one-third inch thick and toast on one side. Spread untoasted side with cheese mixture. Cut
¾ pound bacon in very thin slices the length of the slice of bread. Make bacon still thinner by pressing each strip on a board with a broad knife. Cover cheese with bacon and bake until bacon is crisp under broiler or in oven at 450° F.

Assorted Relishes

Arrange in piles in relish dish
Ripe olives
Gherkins and
Spiced fruit or mixed sweet pickles, or any other combination of relishes.



RELISH DISH

Crab Meat and Tomato Jelly Salad

In a salad bowl lined with
Lettuce leaves arrange separate piles of
½ pound crab meat
3 hard-cooked eggs, chopped (use silver knife so white will not discolor)
2 roots celery or
½ pound endive cut in small pieces and
Tomato jelly cut in cubes. Between piles place
Green pepper free from seeds and cut in strips. Make a nest of heart leaves of
Lettuce in center and fill with
Mayonnaise.

The salad ingredients may be mixed together lightly when salad is being served, or only those ingredients that are desired may be served to each person.

Tomato Jelly

Put in agate saucepan
1 cup tomato juice
2 tablespoons mild vinegar
1 tablespoon gelatine
½ tablespoon sugar
¼ teaspoon salt
Bit of bay leaf, if convenient
1 slice onion
1 tablespoon lemon juice and leaves from
1 stalk celery. Stir and heat until gelatine is dissolved, strain through fine strainer, and mold in small bread pan that measures about 4½ inches by 8 inches. Cut in ½ inch cubes for serving.

Mayonnaise

Sift into a bowl
½ teaspoon mustard
½ teaspoon sugar
½ teaspoon salt and
Few grains cayenne. Add
1 egg yolk, mix well and add
1 tablespoon vinegar, stirring constantly. Measure
¾ cup salad oil and add 3 teaspoons of the oil a drop at a time, beating constantly. Then while beating, add it 1 teaspoon at a time till mixture begins to thicken. When very thick, add
1 tablespoon lemon juice and add remaining oil rapidly. The whole process should take about 7 minutes.

Egg Biscuits

Sift together
2 cups flour, measured after sifting once
5 teaspoons baking powder
1 teaspoon salt and
1 tablespoon sugar. Work in with pastry mixer
2 tablespoons shortening. Beat
1 egg yolk slightly, add
¾ cup milk and add to flour, stirring with a knife to make a soft dough. Toss on floured cloth or board and knead 5 minutes. Shape in any way suggested below. Bake 15 minutes at 400° F. Brush with
Milk or melted butter just before removing from the oven.

Biscuit Shapes

PLAIN BISCUIT: Make in small round balls and bake in muffin pans.

TWIN BISCUIT: Bake 2 round balls in each muffin pan, brushing between with melted butter.

CLOVERLEAF BISCUIT: Bake 3 small round balls in each muffin pan.

ROSEBUD BISCUIT: Roll ¼ inch thick, spread with butter, roll up like a jelly roll, cut in pieces 1 inch thick and bake in muffin pans.

CINNAMON BISCUIT: Prepare as above, sprinkling with sugar and cinnamon before rolling.

MAPLE ROSEBUDS: Prepare as above, sprinkling with chopped nuts and maple sugar before rolling.

TWISTED STICKS: Roll ¼ inch thick, spread with butter, fold in 3 layers, cut off strips 1 inch wide, twist and coil. When baked spread with Confectioners Frosting.

BISCUIT STICKS: Shape and roll in strips 8 inches long and about as large around as a lead pencil and bake.

QUICK PARKER HOUSE ROLLS: Roll ½ inch thick, cut with small oval cutter, brush with butter, double over, place close together and bake.

Orange Layer Cake

Beat together until thick
2 egg yolks
¼ teaspoon grated orange rind
4 tablespoons orange juice and
½ tablespoon lemon juice. Add
¾ cup sugar gradually, continuing to beat with egg beater. Sift
1 cup pastry flour 4 times with
¼ teaspoon soda and
¼ teaspoon salt and fold into first mixture with
2 egg whites beaten stiff. Grease an angel cake or deep round tin or frying pan and line bottom with greased paper. Pour in cake mixture and bake 30 minutes at 350° F. Split, put
Orange Cream Filling between layers and frost top with
Boiled Orange Frosting.

Orange Cream Filling

Melt in top of double boiler
1 tablespoon butter add
2½ tablespoons cornstarch and
½ cup sugar and when mixed add
Grated rind 1 orange
¼ cup water and
¼ cup orange juice. Bring to boiling point over direct heat, stirring all the time, then cook 15 minutes over boiling water. Add
⅛ teaspoon salt and
¾ tablespoon lemon juice, cool and fold in
½ cup cream beaten stiff.

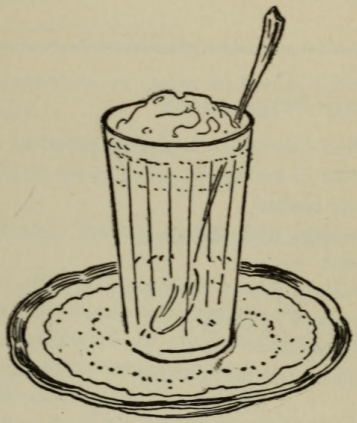
Boiled Orange Frosting

Put
¾ cup sugar
¼ teaspoon cream of tartar and
¼ cup water in small saucepan. Stir until sugar is dissolved and boiling point is reached. Do not stir after it boils. Wash down sides of saucepan with pastry brush dipped in cold water to prevent formation of crystals. Cook until syrup spins a long thread when dropped from spoon held at least 12 inches above pan. Pour slowly onto
2 egg yolks beaten until thick and lemon-colored, beating constantly with egg beater until mixture will hold its shape, then add
Few gratings orange rind and

½ tablespoon orange juice and spread on cake.
2 egg whites may be used instead of egg yolks, if preferred.

Iced Coffee with Vanilla

Add to
6 cups cold coffee
½ teaspoon vanilla
1 cup cream and
Sugar to taste. Serve in tall glasses with
Cracked ice.



ICED COFFEE

MENU III

Cream of Mushroom Soup

Cream Muffins

Club Sandwiches with Sweetbreads

Pickled Ripe Cucumber Rings

Apricots with Cream and Nut Brittle

Ginger Puffs **Spiced Tea**

Preliminary Preparations

Pickled Ripe Cucumber Rings prepared in the fall or purchased in bottles, or other sweet pickle
Sweetbreads cooked
Lettuce washed and put in covered container in refrigerator
Dry ingredients mixed for Cream Muffins
Apricots cooked in syrup
Nut Brittle made
Ginger Puffs made and frosted.

Market Order

1 pair sweetbreads
½ pound bacon

½ pint cream
1 quart milk
½ pound butter
4 eggs
1 head lettuce
1 cucumber
3 ounces nut meats
3 cups chicken stock or
3 chicken bouillon cubes
1 can apricots
1 loaf bread
Sweet cucumber pickle
½ pint mayonnaise
1 cream cheese
½ pound confectioners sugar
2 lemons
¼ pound mushrooms, or stems and skins from ½ pound mushrooms
Pint olives, plain or stuffed
1 slice onion

Cream of Mushroom Soup

Chop
Stems from ½ pound mushrooms and add
Skins from mushrooms, or use ¼ pound mushrooms.
Put in saucepan with
1 slice onion and
3 cups chicken stock or 3 cups water in which carrots have been cooked, or 3 cups hot water in which 3 chicken bouillon cubes have been dissolved. Simmer 20 minutes and strain. Melt

4 tablespoons butter or margarine and add
4 tablespoons flour mixed with
1½ teaspoons salt and
¼ teaspoon pepper. Add the strained stock and stir until soup boils. Add
2 cups scalded milk and when soup again boils serve in cups.

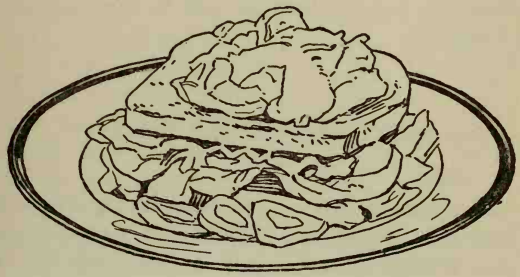
Cream Muffins

Sift together
2 cups pastry flour
1 tablespoon baking powder
2 teaspoons sugar and
½ teaspoon salt. With pastry mixer or fingers rub in
¼ cup butter or margarine, add
2 eggs well beaten and
⅞ cup thin cream. Mix thoroughly, pour into greased muffin pans or small fancy tins and bake 12 minutes at 400° F., and 5 minutes at 450° F. Makes 16 small muffins.

Club Sandwich with Sweetbreads

When brought from market soak
1 pair sweetbreads 1 hour in
Water with
1 tablespoon vinegar. Parboil 20 minutes in
1 cup milk. Cool in cold water, drain and cut in slices.
On serving plate for each person place
1 slice toast spread to the edges with
Butter worked until creamy. Cut in two diagonally and cover with 1 or 2 washed and dried

Lettuce leaves and with
Mayonnaise. On lettuce place a layer of
Sweetbread slices, cover with
Slices of cucumber which have been dipped in
Mayonnaise and with
2 slices bacon free from rind, cooked until crisp. Cover with
1 slice buttered toast, cut in two diagonally. Place a
Small lettuce leaf on the toast and fill with
Mayonnaise. Sprinkle with
Paprika. Place on side of plate
Pickled Ripe Cucumber Rings and
Olives, plain or stuffed.



CLUB SANDWICH

Pickled Ripe Cucumber Rings

Pare rind from
2 quarts ripe cucumbers, cut in slices crosswise, then stamp out centers, making rings. Cover with
Cold water and add

1 teaspoon soda and let stand over-night. Next morning drain, cover with cold water in which
2 tablespoons alum have been dissolved and boil 10 minutes. Drain, cover again with cold water, add
1 tablespoon ginger and boil 15 minutes. Drain and rinse with
Cold water. Return to kettle, add
Vinegar, 1 cup at a time, using just enough to cover the cucumber. For each cup vinegar add
1½ cups sugar
1 tablespoon whole cloves and
1 tablespoon stick cinnamon.
Red food color may be added if desired. Boil until fruit is clear.
Watermelon rind cut in strips may be used instead of cucumber.

Apricots with Cream and Nut Brittle

Drain
1 can apricots, cook syrup 10 minutes, add fruit and cook 3 to 5 minutes or until tender. Cool and pour into serving dish. Sprinkle with one-half the nut brittle. Beat
½ cup cream until stiff, add slowly
¼ cup sugar
½ teaspoon vanilla
Few grains salt and half remaining brittle. Pile cream on the apricots, sprinkle with remaining brittle and serve as cold as possible. Other canned fruit or orange sections may be used instead of apricots.

Nut Brittle

Put
½ cup sugar and
½ cup water in saucepan and boil quickly until syrup is a golden brown. Remove from fire, add
⅔ cup chopped nut meats and turn into lightly greased pan. Cool and pound until broken into very small pieces.

Ginger Puffs

Beat
1 egg until light, add
½ cup sugar
½ cup molasses and
¼ cup shortening melted in
½ cup warm water. Add
2 cups pastry flour sifted with
1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon soda and
½ teaspoon salt. Combine mixtures and bake in small greased tins for 12 to 15 minutes at 400° F. Frost if desired with
Cheese Frosting.

Cheese Frosting

With wooden spoon work
1 cream cheese until creamy and add gradually
1½ cups confectioners sugar. Beat

½ egg white until stiff and gradually beat in the cheese mixture. This frosting may be put on cookies or cake by forcing through a pastry bag and fine tube or paper cone, making lines or other decorations. It may be colored if desired.

Spiced Syrup for Tea

Put in small saucepan
1 cup water and
½ cup sugar. Heat to boiling point and when sugar is dissolved add
1 tablespoon whole cloves crushed, and a
2-inch piece stick cinnamon broken in pieces. Boil gently to 215° F., or to a thin syrup. When cool add juice of
2 lemons and strain through fine strainer. Serve in small pitcher or bowl, using
1 tablespoon syrup in each cup of tea.

MENU IV

Tomatoes en Surprise

Mock Lobster à la Newburg in Timbale Cases

Bacon Salad or Potato and Egg Salad

Corn Meal Rolls

Orange Mousse **Sour Cream Drop Cookies**

South American Chocolate

Preliminary Preparations

Cookies made
Lettuce washed and put in covered container in refrigerator
Dry ingredients and shortening mixed for Rolls
Tins greased
Filling made for Tomatoes en Surprise and tomatoes cut and chilled
Timbale cases made. May be reheated while cooking Newburg
Dressing made, all but bacon fat
South American Chocolate prepared
Mousse made and packed
Dry ingredients measured for Newburg

Fish cooked and flaked
Bacon cut in small pieces or
Materials and Dressing prepared for Potato Salad.

Market Order

½ pound bacon
2 pounds haddock
2 quarts milk
¼ cup sour cream
½ cup sour milk
1½ pints cream
10 eggs
¾ pound butter
1 green pepper
1 onion
2 lemons
1 or 2 heads lettuce
Parsley
2 oranges
8 small tomatoes
8 anchovies (or 1 small bottle)
2 pimientos
Brown sugar
2 ounces candied cherries
1 ounce pistachio nuts
2 ounces raisins
1 ounce nut meats
½ pound vanilla sweet chocolate
½ cup mayonnaise
1 pint salad oil
¼ pound corn meal
1 teaspoon gelatine
2 pickles

If Potato and Egg Salad is selected omit bacon add
1 pound potatoes
2 roots celery or 1 small cabbage
½ cup cream, sweet or sour

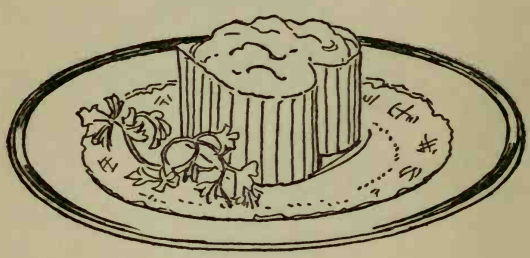
Tomatoes en Surprise

Hard cook
2 eggs. Reserve ½ yolk when cooked. Chop fine remaining eggs
2 tablespoons green pepper
2 tablespoons pimiento and
4 anchovies. Mix and add
½ teaspoon salt
Few grains pepper and
Few drops onion juice. Moisten with
Mayonnaise. Cut the tops from
8 small tomatoes in points and remove centers. Fill with egg mixture, cover with
Mayonnaise and garnish with strips of
Anchovy laid crosswise. Sprinkle small plates with
Chopped parsley mixed with reserved
Egg yolk rubbed through a strainer. Place a filled tomato on each and serve very cold.

TOMATOES EN SURPRISE

Mock Lobster à la Newburg

Wipe a
2-pound haddock, remove skin and bones, or use
2 haddock fillets. Sprinkle with
Salt and steam 20 minutes over boiling water. Cool and separate in flakes. Melt
4 tablespoons butter add
1 tablespoon flour mixed with
¾ teaspoon salt
1 teaspoon paprika
Few grains cayenne and
Slight grating nutmeg. Then add gradually
½ cup milk. Cook and stir until sauce boils. Add haddock flakes and
1 pimiento cut in strips and place over hot water. Just before serving add
2 egg yolks beaten slightly with
½ cup cream and
2 tablespoons lemon juice. As soon as it is hot serve in
Timbale cases, patty cases, or on toast.



MOCK LOBSTER À LA NEWBURG

Timbale Cases

Sift together
½ cup bread flour
¼ teaspoon salt and
1 tablespoon sugar. Add gradually
½ cup water
1 egg beaten slightly and
1 tablespoon salad oil. Strain mixture into a cup and let stand 2 hours or longer. Put timbale iron in deep saucepan and cover with
Fat or oil. Heat fat to 375° F. on deep frying thermometer or until it browns a piece of bread in from 35 to 40 seconds. Drain iron and dip in timbale mixture until two-thirds covered. Immerse in hot fat and fry until crisp and a delicate brown. Remove from iron and drain cases on brown paper. A rosette iron may be used instead of a timbale iron, if desired. If mixture slides off iron it may be too hot or not hot enough.

Corn Meal Rolls

Sift together
1½ cups bread flour
¼ teaspoon soda
¾ cup corn meal
3 teaspoons baking powder
1 teaspoon salt and
1 tablespoon sugar. Cut in
2 tablespoons shortening with a case knife. Beat
1 egg, add

½ cup sour milk and combine mixtures. Roll ½ inch thick, cut with oval cutter, brush with

Melted butter, double over and place on greased baking sheet. Bake 12 minutes at 450° F.

Bacon Salad

Cut

½ pound bacon in tiny squares or force through food chopper, and cook until crisp. Reserve both bacon fat and dice. Mix

2 teaspoons brown sugar

Few grains pepper

½ teaspoon paprika and

¼ teaspoon mustard. Add

4 tablespoons vinegar. Stir until smooth. Add to

½ cup of the bacon fat and bring to boiling point. Sprinkle

Lettuce with the dice of cooked bacon and just before serving pour hot dressing over or pass it at the table.

Potato and Egg Salad

Mix

2 cups cold boiled potatoes cut in cubes

1 cup celery or cabbage cut in small pieces

2 or 3 hard cooked eggs chopped fine

2 tablespoons chopped pickle

2 tablespoons chopped green pepper or pimiento

1 tablespoon chopped parsley and

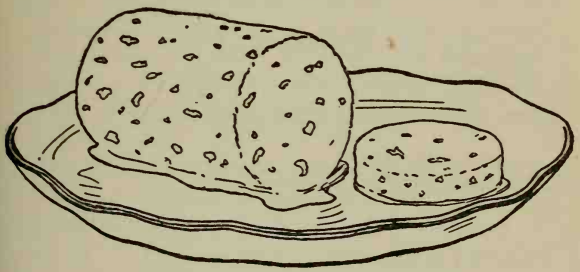
½ teaspoon salt

Few drops onion juice. Moisten with

Cream Dressing and serve in nests of Lettuce or cabbage leaves.

Cream Dressing

Mix in double boiler
2 teaspoons flour
1 teaspoon salt
1 teaspoon mustard
1½ teaspoons powdered sugar and a
Few grains cayenne. Add
1 teaspoon butter and
⅓ cup vinegar. Cook over boiling water, stirring constantly until mixture thickens. Add
1 egg yolk, and stir and cook 1 minute. Cool and just before serving add
½ cup heavy cream, sweet or sour, beaten until stiff.



ORANGE MOUSSE

Orange Mousse

Put in saucepan
¾ cup sugar

Grated rind 1 orange and
¼ cup cold water. Stir and boil 1 minute. Soak
1 teaspoon gelatine in
2 tablespoons cold water and dissolve in the hot syrup. Add
⅔ cup orange juice and
2 tablespoons lemon juice. Place in refrigerator until it begins to stiffen. Cover
¼ cup pistachio nuts with
Boiling water, let stand 1 minute, drain, cover with
Cold water, remove skins and cut in shreds. Add to first mixture with
¼ cup candied cherries cut in pieces and fold in
1½ cups cream beaten stiff. Freeze in drawer of mechanical refrigerator or fill ring mold or baking powder boxes with the mixture. Cover with greased paper and tin covers. Surround with 2 parts ice mixed with 1 part salt and let stand 3 hours. Unmold and serve cut in slices. Molds may be decorated with
Pistachio nuts and
Candied cherries before filling with mixture.

Sour Cream Drop Cookies

Cream
¼ cup butter or margarine. Add gradually
½ cup sugar and
1 egg well beaten. Dissolve
¼ teaspoon soda in
¼ cup rich sour cream. Add to first mixture alternately with

1¼ cups pastry flour sifted with
¼ teaspoon salt and
2 teaspoons baking powder. Add
½ teaspoon vanilla
¼ cup raisins cut in pieces and
¼ cup nut meats cut in pieces. Drop by spoonfuls on greased tin sheet. Dip bottom of tumbler in
Cold water and then in
Sugar and use to flatten each cookie. Bake at 350° F. for 10 minutes or until a delicate brown. Double the amount of flour may be used, nuts and raisins omitted, and mixture chilled and rolled out and cut in any desired shape before baking.

South American Chocolate

Melt
½ pound (1 cake) vanilla sweet chocolate over hot water, add slowly
1 cup strong hot coffee and boil 1 minute. Add to
6 cups scalded milk, beat until a thick froth forms on top, and leave over hot water 10 minutes. Serve with
Whipped cream sweetened and flavored, or chill and serve in tall glasses with
Cracked ice.

MENU V

Apple Ball Cocktail

Panfried Oysters with Celery Sauce or

Celery Cheese Toast

California Lettuce with Russian or

Thousand Island Dressing

Orange Biscuits

Molasses Pie Ice Tea with Gingerale

Preliminary Preparations

Molasses Pie made
Celery cooked for Celery Sauce
Russian Dressing made
Dry ingredients and shortening mixed for Biscuits
Lettuce washed and put in covered container in refrigerator
Fruit prepared for Cocktail
Cheese grated
Tea made

Market Order

1 pint (25) selected oysters or
½ pound cheese
4 eggs
1 cup milk
½ pint cream
1 pound butter
2 roots celery
1 large or 2 small heads California lettuce
1 orange
3 lemons
8 apples (perfect in shape and uniform in size)
½ pound white or Tokay grapes
1 loaf bread
¼ cup chili sauce
¼ pound demi-tasse sugar
1½ cups molasses
¾ pound walnuts
1 quart gingerale
⅓ cup maraschino cherries
¼ pound common crackers
1 chicken bouillon cube or chicken stock
1 pimiento
1 green pepper
½ cup mayonnaise
Parsley.

Apple Ball Cocktail

Cut tops from stem end of
8 choice apples. Remove inside of apples with a
French ball cutter, putting balls in

2 cups cold water with
Juice of 1 lemon. Reserve tops of apples, cores and small pieces for apple sauce. Put apple shells in
1 quart cold water to which is added
1 teaspoon salt. Remove skins and seeds from
½ pound (1 cup) white grapes. Just before serving drain apple shells. Remove apple balls from the water. Drain and mix with the grapes and with
⅓ cup maraschino cherries and fill apple shells. Mix
3 tablespoons syrup from maraschino cherries with
Juice of ½ orange and put over the apple balls. Serve apple shells in individual dishes surrounded with
Crushed ice. Apple may be removed in small oval shapes with a coffee spoon if a French ball cutter is not available. If seedless grapes or canned grapes are used instead of white grapes, skins and seeds should not be removed.

Apple Sauce

Put in saucepan
Tops, cores, and small pieces of apple removed in the making of apple shells. Add
¾ cup water in which apple balls were soaked and cook gently until apple is soft. Rub through a strainer. Add
¾ cup sugar and stir and cook until sugar is dissolved and sauce is of the proper consistency. This may be used at another meal.

Panfried Oysters

Put
1 pint (25) oysters in strainer over a bowl and over them pour
2 tablespoons cold water, reserving liquid. Pick over oysters, removing any bits of shell that may adhere to tough muscle. Crush
Common crackers on board with rolling pin or put through food chopper and sift the crumbs. There should be ½ cup. Coat each oyster with the cracker crumbs and panfry in
4 tablespoons melted butter or cooking oil. When brown on one side turn and brown the other side. Make
8 slices of toast, cut in 3 strips each, cover with
Celery Sauce and serve an oyster on each piece of toast.

Celery Sauce

Separate stalks from
2 roots celery and wash thoroughly. Cut lengthwise and crosswise in small pieces. There should be 1⅓ cups. Put in sauce pan with
3 cups water and
1 teaspoon salt and cook 8 minutes or until tender. Drain, reserving both liquid and celery. To liquid add
Chicken stock to make 2 cups, or
Water to make 2 cups and
1 chicken bouillon cube. Melt
3 tablespoons butter add
3 tablespoons flour mixed with

¾ teaspoon salt and
⅛ teaspoon pepper. Stir until smooth and add the celery water and chicken stock. Stir and boil 1 minute, then add cooked celery and bring to boiling point. Mix
1 egg yolk and
⅔ cup cream. Add to first mixture and cook 2 minutes over hot water, stirring constantly.

Celery Cheese Toast

Make above recipe for Celery Sauce adding
1 cup grated cheese and
½ teaspoon table sauce when celery is added. Stir until cheese is melted. Serve on
Toast or crackers.
1 egg white beaten stiff may be added just before serving.

Lettuce with Russian Dressing

Use
California lettuce if obtainable. Remove outside leaves and cut lettuce in halves and cut each half in two or four pieces according to the size of the head. Place in covered container in refrigerator until needed. Serve on salad plates with
Russian Dressing or Thousand Island Dressing. Dressing may be passed separately if preferred.

Russian Dressing

Measure
½ cup mayonnaise and add

¼ cup chili sauce. Cut in small pieces
1 tablespoon pimiento
1 tablespoon green pepper and
1 tablespoon celery and mix thoroughly with the mayonnaise.

Thousand Island Dressing

Add to
Russian Dressing just before serving
¼ cup cream, beaten stiff.

Chili Sauce

Force through food chopper
3 green bell peppers
1 red bell pepper and
4 large onions. Put in saucepan with
12 large tomatoes or
1 quart canned tomato
1 quart vinegar
1 cup sugar
¼ teaspoon oil of clove
¼ teaspoon oil of cinnamon
2 tablespoons salt
¾ teaspoon allspice
¾ teaspoon mustard and
1 tablespoon table sauce. Cook until soft and rub through purée sieve, getting through as much as possible of the vegetables. Cook again until thick and of the desired consistency.

Orange Biscuits

Sift together
2 cups bread flour
5 teaspoons baking powder and
1 teaspoon salt. With pastry mixer rub in
3 to 4 tablespoons shortening. Twenty-five minutes before the meal is to be served add
$\frac{7}{8}$ cup milk, mixing with a knife. Roll out $\frac{3}{4}$ inch thick and cut with round cutter 1 inch in diameter. Place close together on a greased tin sheet. Break
16 lumps demi-tasse loaf sugar in halves and squeeze the
Juice of $\frac{1}{2}$ orange. Dip pieces of sugar one at a time in the orange juice and push a piece down in the center of each biscuit. Grate
Orange rind over the biscuits and bake 15 minutes at 450° F.

Plain Paste

Put in mixing bowl
5 tablespoons shortening
3 tablespoons ice water and
$\frac{1}{2}$ teaspoon salt and work until creamy using wooden spoon. Add
1 cup pastry flour and mix by cutting with a knife. Sprinkle pastry cloth or board with
2 tablespoons flour. Pat paste with rolling pin and roll to fit a large pie plate. Line the plate with the paste and build up a fluted rim.

Molasses Pie

Put in mixing bowl
¾ cup sugar
¼ cup flour and
1 teaspoon salt and mix well. Add
1½ cups molasses
3 egg yolks slightly beaten
3 tablespoons melted butter and
¾ cup nut meats cut in fine pieces. When well mixed pour into the unbaked crust. Bake 10 minutes at 500° F. to cook the crust and set the rim, then reduce heat to 350° F. and bake 40 minutes or until a knife inserted in the center comes out clean. Cover with
Meringue, bake 12 minutes and cool before serving.

MOLASSES PIE

Meringue

Beat
3 egg whites until stiff and dry. Beat in gradually
¼ cup powdered sugar
⅛ teaspoon salt and
½ teaspoon vanilla. Remove egg beater and fold in
¼ cup powdered sugar. Put on pie, making rough with a spoon, or using pastry bag and star tube, and bake 12 minutes at 350° F.

Iced Tea with Gingerale

Bring to boiling point
1 quart fresh cold water. Add
4 individual tea bags or 4 heaping teaspoons tea. Cover and let stand 2 minutes. Strain over a
Large piece of ice. Just before serving add
1 quart gingerale. Serve with
Sugared Lemon Slices.

Sugared Lemon Slices

Cut in slices
2 large lemons and lay on a plate. Sprinkle with
4 tablespoons sugar. Turn over and sprinkle with
2 tablespoons sugar. Just before serving arrange
Lemon on lemon plate with lemon fork. Put any extra
Syrup into the tea. Use one or more slices lemon in each glass of tea.

MENU VI

Tomato Consommé with Pearls

Chow Mein or Chop Suey

Pepper Jam Sandwiches

Frozen Fruit Salad Crackers and Cheese

Cream Caramel Layer Cake

Coffee

Preliminary Preparations

Cream Caramel Layer Cake made, filled and frosted
Pepper Jam made
Materials prepared for Chow Mein or Chop Suey
Fruit (except banana) ready for Salad
Mayonnaise made
Lettuce washed and put in covered container in refrigerator
Consommé ready to reheat

Market Order

5 cups tomato juice
$\frac{1}{3}$ cup pearl tapioca

1½ pounds pork chops or 1 pound other meat or shellfish
1 cream cheese
1 pint cream
½ pint milk
½ pound butter
7 eggs
1 onion
1 bunch celery
¼ pound mushrooms
3 red peppers or 1 7 ounce can pimientos
1 lemon
1 banana
1 head lettuce
½ loaf dark bread
½ loaf white bread
Chicken stock or 4 chicken bouillon cubes
Soy sauce
½ cup canned apricots
¾ cup pineapple and syrup
¾ cup maraschino cherries and syrup
1 package small round crackers
4 stuffed olives
1 package confectioners sugar
3 cups salad oil
2 ounces chocolate
⅓ cup mayonnaise
1 teaspoon gelatine
1 can bean sprouts
1 can chop suey vegetables

Tomato Consommé with Pearls

Put

3 pints water in saucepan and when actively boiling add very slowly

$\frac{1}{3}$ cup pearl tapioca. Boil 20 minutes, pour into a colander and let cold water run through the tapioca slowly for 5 minutes. Leave in cold water until needed, overnight if possible. Put in saucepan

5 cups tomato juice

$1\frac{1}{2}$ teaspoons salt

$1\frac{1}{2}$ teaspoons paprika

3 cups chicken stock or 3 chicken bouillon cubes dissolved in 3 cups water. Wash

2 eggs, slightly beat the whites and add whites and shells to the soup. Stir until soup boils, boil 2 minutes, remove from heat and let stand 20 minutes. Strain through double thickness of dampened cheesecloth and reheat. Just before serving drain

Tapioca, add to boiling water, cook 5 minutes, drain and add to the soup. A bit of

Red food color may be added to intensify the color of the soup.

Chow Mein

Cut in 1-inch strips

1 pound fresh pork or white meat of chicken, or lobster or crab meat, and cook in frying pan 5 minutes with

2 tablespoons fat. Add

1 cup water or stock mixed with
1 teaspoon cornstarch. Simmer 3 minutes or until meat is tender. In another frying pan put
2 tablespoons fat and
1 onion cut lengthwise in very fine pieces. Cook 3 minutes and add
1 bunch celery cut in very fine strips 2 inches long and
¼ pound mushrooms cut in thin slices. Cook 3 minutes stirring constantly. Combine mixtures and add
1 teaspoon salt
¼ teaspoon pepper and
Few grains cayenne. Pour over
Fried Noodles. If desired
1 cup bean sprouts may be cooked with the celery and served in the Chow Mein. With Chow Mein pass Soy Sauce.
Boiled rice may be served with Chow Mein or Chop Suey.

Fried Noodles

Beat
1 egg slightly, add
½ teaspoon salt and
Flour enough to make a very stiff dough. Knead, toss on a floured cloth or board, roll as thin as possible, sprinkle with flour, fold in layers about 2 inches wide, slice very thin, shake strips apart, and fry until delicately brown in
1 pint salad oil heated to 375° F. Drain on soft paper.

Chop Suey

Cut in 1-inch strips
1 pound white meat of chicken, or pork, veal, crab or lobster meat and cook 5 minutes in frying pan in
2 tablespoons chicken or other fat. Cut
1 cup celery in thin slices crosswise, add
1 onion peeled and cut in thin slices and cook 5 minutes in
2 tablespoons chicken fat or butter. Then add
1 can chop suey vegetables
1 teaspoon Soy Sauce
2 cups chicken stock or water, and the cooked meat. Simmer gently until meat is thoroughly cooked. Season to taste with
Salt and
Pepper.

Pepper Jam Sandwiches

Cut an equal number of slices of
Dark bread and
White bread, remove crusts and spread bread with
Creamed butter. On one slice white bread spread
Pepper Jam, cover with a slice of dark bread, spread with
Butter and
Pepper Jam and cover with a slice of white bread. Make other sandwiches of dark bread on the outside and white bread for the center layer. Wrap in wax paper, put in pan under a light weight and leave in refrigerator until serving time. Trim edges. Cut in slices and arrange on doily-covered plate.

Pepper Jam

Drain

1 7 ounce can pimientos and force through food chopper. Put in saucepan, add

¾ cup sugar and

½ cup vinegar, stir until sugar is dissolved and boil gently to 220° F. or until mixture is the consistency of jam. Pour in small sterilized glasses and when cool cover with melted paraffin. If preferred, use

3 sweet red peppers in place of pimientos. Remove seeds, force through food chopper, sprinkle with

Salt and let stand 3 or 4 hours. Drain, rinse, and finish as above.

Frozen Fruit Salad

Beat

⅔ cup heavy cream until light, and gradually beat in

⅓ cup mayonnaise

1 teaspoon gelatine soaked in

3 tablespoons pineapple syrup and dissolved over hot water

1 teaspoon powdered sugar.

¼ teaspoon salt

2 tablespoons lemon juice and

1 tablespoon maraschino syrup. Fold in

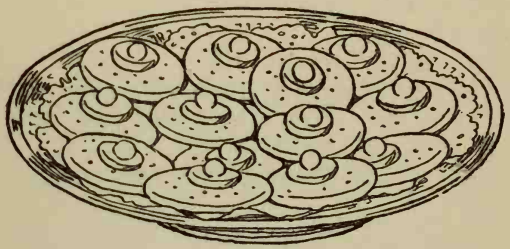
½ cup canned apricots cut in small pieces

1 banana cut lengthwise and crosswise in small pieces

¾ cup pineapple cut in dice and

½ cup maraschino cherries cut in slices. Freeze in mechanical refrigerator, stirring once or twice. Remove with round ice cream scoop, and serve on

Heart leaves of lettuce. Cut
Maraschino cherries in 4 pieces lengthwise and put on top of each salad.



CRACKERS AND CHEESE

Crackers and Cheese

Moisten
Cream cheese with
Milk to make of consistency to spread easily. Spread on
Small round crackers. Put thin slice
Stuffed olive in center of each cracker and a tiny
Cheese ball sprinkled with
Paprika in hole of olive. Do not spread crackers till ready to serve. Cheese balls may be made in advance.

Cream Caramel Layer Cake

Beat until thick
¾ cup heavy cream

1 cup sugar and
¼ cup water. Add
1 cup bread flour sifted with
2 teaspoons baking powder and
¼ teaspoon salt. Add
3 egg yolks and
1 whole egg, well beaten, and
2 tablespoons Chocolate Caramel Syrup. Bake 20 minutes at 400° F. in 2 layer cake pans 7 inches square, and put together with
Chocolate Caramel Frosting between and on top.

Chocolate Caramel Syrup

Melt
2 squares chocolate over hot water. In a saucepan put
¾ cup sugar
Few grains salt and
¼ cup water and boil until it forms a light brown syrup. Add
½ cup boiling water and boil 2 minutes. Add slowly to the melted chocolate and stir until smooth.

Chocolate Caramel Frosting

For frosting use
Chocolate Caramel Syrup remaining from cake and cook to a soft ball or 236° F. Beat
2 egg whites until stiff and continue beating while slowly adding the syrup. Then add, a little at a time, enough

Sifted confectioners sugar to make of the right consistency to spread.

Chocolate Caramel Milk Shake

Add to

⅔ glass iced milk

2 to 3 tablespoons Chocolate Caramel Syrup. Mix well and strain into glass.

Coffee

Put

¾ cup fine ground coffee in upper part of glass coffee maker, being careful that filter is properly adjusted. Put

6 cups water in lower part, wipe outside carefully, put upper part of coffee maker in place, place over heat and leave until water has risen to upper part and that remaining in lower part boils. Turn off heat. When water has returned to lower part remove upper part of container and coffee is ready to serve.

MENU VII

Anchovy Canapé

Shellfish à la Queen

Open Celery Sandwiches

Butterscotch Biscuits

Orange and Grapefruit Salad

Chocolate Float Cocoanut Cakes

Orange Opera Fudge

Preliminary Preparations

Salad dressing made
Dry ingredients and shortening mixed for Biscuits
Butter and sugar mixed for spreading the Biscuits
Cocoanut Cakes made
Filling for Sandwiches made
Custard for Frozen Chocolate made
Two eggs hard cooked
Orange Opera Fudge made

Market Order

½ pint or 16 oysters
½ pint scallops
1½ pounds lobster, boiled
1 cream cheese
2½ quarts milk
1 pint cream
5 eggs
1 pound butter
1 carrot
1 small onion
1 lemon
3 oranges
2 grapefruit
2 pressed figs
1 root celery
1 head lettuce
6 stuffed olives
1 can condensed milk
½ pound shredded cocoanut
Anchovy paste
1 pimiento
¾ pound brown sugar
¼ pound chocolate
1 loaf bread
8 maraschino cherries
1 truffle or 2 ripe olives
½ tablespoon white corn syrup
3 ounces shelled almonds
1 bouillon cube

Anchovy Canapé

Put
2 eggs in top of double boiler, cover with boiling water and cook over boiling water for 60 minutes. Chop the whites (with silver knife to prevent discoloring), and rub yolks through a coarse strainer. Cut
8 slices bread in pieces $4\frac{1}{4}$ inches long by $2\frac{3}{4}$ inches wide and $\frac{1}{4}$ inch thick. Panfry in
Butter on one side only. Spread other side with
Anchovy paste. Divide diagonally into 3 sections, having 2 end sections half a square. Sprinkle end sections of the bread with the hard cooked
Egg yolk and the center with the
Egg white. Separate sections with narrow strips of Pimiento. Serve as an appetizer.

ANCHOVY CANAPÉ

Shellfish à la Queen

Force through food chopper enough
Carrot to make $\frac{3}{4}$ cup. Put in saucepan with
3 tablespoons butter and
1 teaspoon scraped onion, and cook 10 minutes or until very brown, stirring frequently. Add

4 tablespoons flour and when smooth add
1 cup boiling water in which is dissolved
1 bouillon cube, and stir until sauce boils. Add
1½ teaspoons salt
1 teaspoon pepper
1 tablespoon lemon juice and
Few grains cayenne. Remove meat from a
1½ pound lobster and cut in pieces the size of scallops. Place
½ pint oysters in strainer over bowl and rinse with
2 tablespoons cold water, reserving all liquor. Pick over oysters to be sure that there are no pieces of shell adhering to them, add oysters to liquor and cook them until the edges curl. Drain, reserving both liquor and oysters, and in the liquor cook
½ pint scallops 5 minutes or until tender. To the oyster liquor add
Cream to make 1 cup. Add to the sauce and bring to boiling point. Add oysters, scallops, and lobster and serve very hot, garnished with bits of
Pimiento and
Truffles or ripe olives.

Open Celery Sandwiches

Mix
1 cream cheese with
2 tablespoons celery chopped fine
1 tablespoon stuffed olives, chopped
¼ teaspoon salt
⅛ teaspoon paprika and
Enough milk to make it the right consistency to spread.

Cut

Bread ¼ inch thick and in one-inch strips. Spread bread with

Creamed butter and with sandwich filling. Garnish each sandwich with a

Slice of stuffed olive.

Butterscotch Biscuits

Sift together

2 cups bread flour

5 teaspoons baking powder and

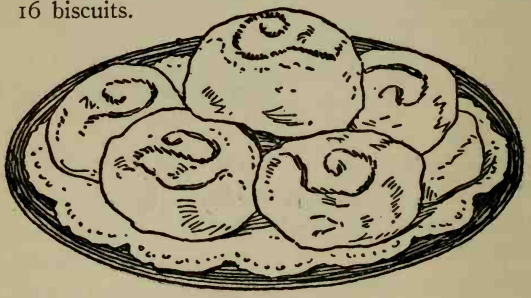
½ teaspoon salt. Work in with pastry mixer or tips of fingers

2 tablespoons shortening. Add

⅞ cup milk, stirring with a knife. Roll ¼-inch thick. Cream

⅓ cup butter. Sift and add

¾ cup light brown sugar and mix thoroughly. Spread on dough, roll up like a jelly roll, cut off pieces 1 inch thick, put in greased muffin pans cut side up, and bake 15 minutes at 375° F. This should make 16 biscuits.



BUTTERSCOTCH BISCUITS

Orange and Grapefruit Salad

Pare
3 oranges and
2 grapefruit, removing membrane with the skin, then remove sections free from membrane. Arrange on
Lettuce leaves on individual plates in the form of stars, outlining the sections of fruit with
Figs cut in narrow strips. Put a spoonful of
Salad dressing in the center of each star and garnish, if desired, with
Maraschino cherries. Any preferred salad dressing may be used.
Dates may be used instead of figs. The fruit may be arranged on slices of
Pineapple if desired.
Chopped nuts may be sprinkled over the salad.

Condensed Milk Salad Dressing

Beat
1 egg until thick and lemon colored and add
½ teaspoon mustard
½ teaspoon salt
¼ teaspoon pepper and
½ teaspoon paprika. Mix well then add
⅓ cup vinegar
⅓ cup condensed milk and
¼ cup melted butter. Beat thoroughly, but do not cook. Chill before serving.

Chocolate Float

Put

2 tablespoons Chocolate Syrup in tall glass and fill with Ice-cold rich milk. Shake thoroughly, add a spoonful of

Frozen Chocolate and serve immediately.

Chocolate Syrup

Melt

2 squares chocolate over boiling water add

⅔ cup sugar and

Few grains salt and stir until well mixed. Pour on gradually

¾ cup boiling water and stir until smooth. Boil 5 minutes, cool, turn into a jar and keep in refrigerator. Four times this amount may be made and kept on hand for use with hot or iced milk.

Frozen Chocolate

Put in double boiler

1 pint milk and

1¼ squares chocolate. When milk is scalded and chocolate melted pour gradually onto

¾ cup sugar mixed with

1 egg yolk and

Few grains salt. Return to double boiler and cook and stir for 1 minute. Chill, and add

½ cup cream, beaten stiff, and

½ tablespoon vanilla. Freeze, stirring and beating when half frozen.

Cocoanut Cakes

Mix thoroughly
2½ cups shredded cocoanut
⅔ cup condensed milk and
1 teaspoon vanilla. Beat
2 egg whites until stiff, combine mixtures, mix and shape into cakes, using a knife and spoon, allowing 1 rounding tablespoon mixture to each cake. Place on greased tin sheets 1 inch apart. Bake at 350° F. for 20 minutes.

Orange Opera Fudge

Cover
½ cup shelled almonds with
Boiling water, boil 1 minute, drain, cover with
Cold water, remove skins and roast at 450° F. until delicately brown, then chop. Put in saucepan
1½ cups sugar
½ tablespoon white corn syrup and
¾ cup cream. Cook to 236° F. or until a soft ball is formed in cold water, stirring constantly to prevent burning. Pour out on marble slab or large platter which has been wiped with cheesecloth wrung out of cold water. When cool add grated rind of
½ orange, bit of
Orange color paste, if convenient, and
Few grains salt. Work with broad spatula until candy begins to get firm, add the chopped almonds and pack ¾-inch thick in greased tin or between bars. Cut in cubes for serving.

MENU VIII

Assorted Hors d'Œuvres on Sticks

Creamed Eggs and Mushrooms

with Bacon Curls

Marmalade Biscuits

Pineapple Salad — Cooked Mayonnaise

Butterscotch Parfait — Arcadia Cakes

Coffee

Preliminary Preparations

Orange Marmalade made or purchased
Cakes made
Salad dressing made
Dry ingredients and shortening mixed for Biscuits
Eggs hard cooked
Bacon rolled ready to fry
Butterscotch Parfait up to point where egg whites and cream are added. These may be added and mixture frozen 4 to 6 hours in advance
Lettuce washed
Pineapple and nuts cut

Market Order

½ pound bacon
¼ pound cooked ham, ½ inch thick
1½ pints cream
1 quart milk
11 eggs
¾ pound butter or margarine
¼ pound Roquefort cheese
½ pound fresh mushrooms
1 avocado pear
½ cup orange marmalade
2 heads lettuce
1 can pineapple tidbits
1 can cocktail shrimp
½ pound prunes
1 bottle pickled onions
1¼ ounces pistachio nuts
5 ripe olives
½ pound brown sugar
½ pound walnuts
1 package confectioners sugar
½ tablespoon corn syrup
½ pint salad oil

Assorted Hors d'Œuvres on Sticks

Impale on hors d'œuvre sticks or toothpicks half-inch dice of
Cooked ham and a tiny
Pickled onion; dice of
Avocado pear and

Cocktail shrimp to be dipped in
Mayonnaise; small, cooked
Prunes stuffed with
Roquefort cheese. Insert sticks in hors d'œuvre holder or in a grapefruit and serve.

Creamed Eggs and Mushrooms with Bacon Curls

Put
6 eggs in top of double boiler. Cover with
Hot water, bring to boiling point, place over boiling water and let stand 60 minutes. Remove shells and cut eggs in eighths lengthwise. Remove skins and stems from
½ pound mushroom caps and cut in slices lengthwise. Cover stems and skins with
1½ cups cold water, heat slowly to boiling point, simmer gently 20 minutes and strain. Melt
⅓ cup butter and add
⅓ cup flour mixed with
¾ teaspoon salt and
⅛ teaspoon pepper. When smooth add
Stock strained from mushroom skins with enough
Top milk or thin cream to make 3 cups. Stir until sauce boils. Panfry mushroom caps in
1 tablespoon butter for 3 minutes. Add to sauce with the hard cooked eggs. When thoroughly heated turn out on a platter and arrange
Bacon curls over the top.
4 small cooked potatoes cut in pieces or
1 cup cooked macaroni or

1 small can asparagus cut in pieces may be used instead of mushrooms.

Bacon Curls

Place thin strips of
Bacon on a board and with a broad-bladed knife press strips out as thin as possible. Roll each slice into a curl and fasten with a wooden toothpick. Cook until crisp and delicately brown in hot
Bacon fat deep enough to cover the curls of bacon. Drain on brown paper and remove toothpicks.

Marmalade Biscuits

Sift together
2 cups bread flour
5 teaspoons baking powder and
1 teaspoon salt. With pastry mixer or tips of fingers work in
2 tablespoons shortening. Add
$\frac{7}{8}$ cup milk, stirring with a knife. Toss on a floured cloth or board and roll out $\frac{1}{4}$ inch thick. Cut in oval shapes 6 inches long and 3 inches wide with round ends. Lay on tin sheet. Make $\frac{1}{2}$-inch cuts 1 inch from and parallel with the ends. Put
1 teaspoon orange marmalade in the center. Bring one end of dough through hole in other end. Press edges together and bake at 450° F. for 15 minutes.

Quick Orange Marmalade

Remove skins in quarters from
2 oranges and

1 lemon close to the pulp. Break up pulp and remove seeds. Add

½ cup water and simmer in covered saucepan for 45 minutes. Boil rind from oranges and lemons with

4 cups water in covered saucepan for 20 minutes. Drain and discard water. With sharp-edged spoon scrape out and discard white part of skins, leaving only yellow rind. With sharp knife shred yellow rinds just as thin as possible in pieces about 1 inch long. Simmer shredded rinds again in

2½ cups water in covered saucepan for 15 minutes. Drain and discard water. Mix cooked pulp with rinds. Measure

2 cups of mixed rind and pulp, adding water if necessary to make up this amount. Add

3½ cups sugar and mix well. Stir constantly and bring to vigorous boil over hot fire. Boil hard for 3 minutes, stirring constantly. Remove from fire and add

¼ cup commercial pectin. Stir well. Let stand 5 minutes only, stirring occasionally. Pour into glasses.

Pineapple Salad

Drain juice from

1 can pineapple tidbits and pile fruit in centers of

8 nests of lettuce leaves. Cover

¼ cup pistachio nuts with

Boiling water and boil 1 minute. Remove skins and cut in fine shreds. Sprinkle over the pineapple. Cut

5 ripe olives in narrow strips and sprinkle over the nuts. Serve

Cooked Mayonnaise separately.

Cooked Mayonnaise

Mix in top of double boiler

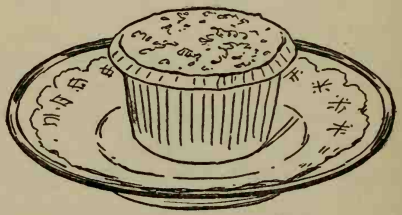
2 tablespoons flour
1½ teaspoons salt
½ teaspoon paprika and
½ teaspoon mustard. Add
¼ cup vinegar and
2 tablespoons salad oil. Stir until smooth. Add
½ cup hot water and cook 15 minutes in double boiler, stirring occasionally. Cool and add
1 egg yolk slightly beaten, then add
½ cup salad oil gradually while beating constantly, and fold in
1 egg white, beaten stiff.

Butterscotch Parfait

Put in small saucepan

1¼ cups brown sugar
2 tablespoons butter and
½ cup water, stir until sugar is melted and boil without stirring to 238° F. or until syrup forms a soft ball when tried in cold water. Pour slowly onto
3 egg yolks well beaten and beat until cold and thick. (This mixture may be made the day before and kept in a cool place, if desired.) Fold in
3 egg whites beaten stiff

1 teaspoon vanilla
1½ cups heavy cream beaten stiff and
½ cup nut meats broken in pieces. Put in paper cases, sprinkle with nuts and freeze in ice tray of mechanical refrigerator or put in can of ice cream freezer with wax paper and cardboard between the layers, surround can with ice and salt and leave 4 hours or until frozen. Mixture may be frozen in small baking powder boxes or ice cream molds instead of in the paper cases.



BUTTERSCOTCH PARFAIT

Arcadia Cakes

Scald and dry a small mixing bowl, put in
3 tablespoons butter and rub until creamy. Add slowly
⅓ cup sugar. When smooth and light add
1 egg yolk and
3 tablespoons milk. Sift in
⅝ cup pastry flour and
¾ teaspoon baking powder. Mix well, then add
1 egg white beaten stiff. Bake in greased and floured muffin tins not more than 2 inches in diameter. The finished cakes should be not more than three-

fourths of an inch thick. Remove soft centers from cakes, taking them out from the top. Fill cakes with

Cocoa Butter Cream, put cakes together in pairs with the filling inside, cover with

White Butter Cream and cover entire cake with thin

Coffee Frosting. Decorate with reserved cream forced through a very small pastry tube of paper or tin. The butter cream may be omitted and cakes be frosted on top only, if preferred.

Butter Cream, Cocoa and White

Work

$\frac{1}{3}$ cup butter until very light and creamy, add very gradually

1 cup sifted confectioners sugar and

$\frac{1}{2}$ teaspoon vanilla and beat until very light. Reserve 2 tablespoons mixture for decoration. Divide remainder in two portions. To one portion add

1 tablespoon dry cocoa. Beat

4 tablespoons cream until stiff and add two-thirds of it to the white butter cream and fold remainder into that which contains the cocoa. Use as filling for cakes.

Coffee Frosting

Mix

$\frac{1}{2}$ tablespoon corn syrup with

2 tablespoons strong hot coffee. Add

$1\frac{1}{4}$ cups sifted confectioners sugar a tablespoon at a

time, beating constantly and occasionally setting over hot water to keep it lukewarm.

Percolated Coffee

Put in upper part of percolator
1 cup fine ground coffee. Pour in
3 pints boiling water and percolate about 10 minutes.

MENU IX

Chicken and Clam Bouillon

with Pimiento Cream

Chicken Terrapin Waffles Spiced Figs

or

Star Chicken Salad Quick Parker House Rolls

Little Chocolate Cakes Pineapple Smash

Preliminary Preparations

Chicken and Clam Bouillon made ready to reheat
Pimientos ready to be added to cream
Ingredients prepared for Chicken Terrapin or Salad made
Spiced Figs prepared at any time
Dry ingredients mixed for Waffles or Rolls baked or ready to bake
Pineapple mixture cooked
Cakes made

Market Order

4 pound fowl
2 quarts clams in shell or 1 tin clam bouillon

1 quart milk
½ pint sour cream
¼ cup cream
½ pound butter
9 eggs
1 onion
1 green pepper
4 lemons
1 carrot
1 bunch mint
½ pound pulled figs
¼ pound mushrooms
2 roots celery
1 head lettuce
Chicken stock
½ cup small stuffed olives
1 can pimientos
1 pound Brazil nuts
1 no. 2 can crushed pineapple
1½ pints gingerale
1 pint mayonnaise
8 maraschino cherries
⅛ pound chocolate
1 yeast cake
Food colors
Parsley
2 tablespoons salad oil
½ package gelatine
½ pound confectioners sugar

Chicken and Clam Bouillon with Pimiento Cream

Wash and scrub
2 quarts soft-shell clams in shell, put in kettle with
1 cup cold water, cover and cook till shells open. Strain liquor through double cheesecloth. Add enough
Chicken stock, well seasoned, to make 1 quart. Add more
Seasonings if needed and serve in bouillon cups with
Pimiento Cream. Clams may be used as steamed clams, if desired. One tin clam bouillon may be used instead of the fresh clams and water.

CHICKEN AND CLAM BOUILLON

Pimiento Cream

Mix
¼ cup cream
Few grains salt and
2 tablespoons pimiento rubbed through a sieve. Beat until stiff and serve on bouillon or on any cream soup.

Chicken Terrapin

Mash
3 hard cooked egg yolks, add
5 tablespoons flour
1 teaspoon mustard
1¼ teaspoons salt
¼ teaspoon white pepper and
3 tablespoons melted butter. Add to
2 cups scalded milk and cook until thick. Add
3 hard cooked egg whites chopped fine
1½ cups cooked chicken or fowl cut in cubes
1 or 2 tablespoons green pepper cut in strips
½ cup small stuffed olives and
Juice 1 lemon. Keep hot over hot water and serve in patty cases (page 87) reheated in the oven, or on toast.

Boiled Fowl

Clean a
4-pound fowl and cook slowly 1¼ hours or until tender in
1 quart boiling water with
6 slices carrot
2 stalks celery
2 slices onion
Sprig of parsley
2 teaspoons salt and
⅛ teaspoon pepper. Cool quickly, uncovered, in the stock then put in refrigerator. Fowl cooked in pressure cooker at 20 pounds pressure will become

tender in from 30 to 40 minutes. Fowl, if nearly covered with boiling water and boiled 5 minutes will become tender if cooked in fireless cooker for 5 to 6 hours.

Spiced Figs

Wash
½ pound pulled figs and soak 1 hour in
Cold water to cover. Drain and put in saucepan with
1 cup vinegar
½ cup water and
1½ cups sugar. Put in a cheesecloth bag
1 tablespoon whole cloves and a
2-inch piece of stick cinnamon broken in pieces and cook all slowly for 50 minutes or until figs are tender, adding water if syrup gets too thick.

Spiced Jelly

Put in saucepan
1 cup syrup strained from Spiced Figs or other spiced or sweet pickled fruit. Bring to boiling point and add
¼ cup commercial pectin, boil ½ minute and turn into glasses or individual molds.

Waffles

Sift together
1½ cups pastry flour
½ teaspoon salt
1 teaspoon sugar and

½ teaspoon soda. Add slowly
¼ cup milk and
1 cup sour cream or rich sour milk or a mixture of the two and
3 egg yolks well beaten. Fold in
3 egg whites beaten stiff. Heat waffle iron, sprinkle with
1 teaspoon water and when iron stops steaming put in 1 large spoonful of mixture. Cook until waffle stops steaming and is crisp and brown. Remove waffle and continue until mixture is used.

Star Chicken Salad

Mix
1 cup white meat of cooked chicken or fowl cut in dice and
3 hard cooked egg whites cut in dice, add
2 tablespoons salad oil
1 tablespoon vinegar
¼ teaspoon salt and
⅛ teaspoon pepper and toss together lightly. Cook
1 cup peeled white mushroom caps in
Chicken stock until tender, then drain, chill, and cut in small pieces. Add
1 cup celery cut lengthwise and crosswise in small pieces and
1 cup shelled Brazil nuts, peeled and cut in small pieces. Soak
1 tablespoon gelatine in
¼ cup cold water, dissolve over hot water and add slowly to

1 cup mayonnaise. Mix with other ingredients, pack in star-shaped mold and chill. Turn out on bed of Lettuce leaves. Fill center and cover outside with Mayonnaise and sprinkle with

3 hard cooked egg yolks rubbed through strainer. The stock in which mushrooms are cooked may be used in the Chicken and Clam Bouillon or in a sauce for another meal.

Quick Parker House Rolls

Sift together

2½ cups bread flour

1 tablespoon sugar and

1 teaspoon salt. With pastry mixer or tips of fingers work in

2 tablespoons shortening. Add

1 yeast cake dissolved in

⅓ cup lukewarm water and

½ cup milk Beat well, let rise, turn out on floured cloth or board and roll lightly ⅓ inch thick. Shape in long ovals, dip lower half in

Melted butter, fold double, buttered side up, and place in pans with backs and sides touching. Let rise and bake 10 minutes at 425° F. and 10 minutes at 400° F. Brush with

Melted butter just before removing from oven.

Little Chocolate Cakes

Put in double boiler

2 squares chocolate broken in small pieces

½ cup milk and
2 egg yolks. Cook, stirring constantly until thick and smooth. Remove from fire and add
1 cup sugar
¼ teaspoon salt
3 tablespoons butter and
1¼ cups bread flour, alternately with
½ cup milk in which
½ teaspoon soda is dissolved. Beat well and fold in
2 egg whites beaten stiff and
½ teaspoon vanilla. Pour into greased individual tins and bake 15 minutes at 375° F. Cover with
Cream Frosting in different colors.

Cream Frosting

Beat
1 egg white until stiff. Add
2 teaspoons cream
½ teaspoon vanilla and slowly
¾ cup confectioners sugar. Add more sugar if needed to make of right consistency to spread. Divide into several portions and color with a bit of
Food color, pale yellow, pink, green, or lavender.

Pineapple Smash

Boil together for 10 minutes
2 cups water and
1 cup sugar. Add
1 no. 2 can crushed pineapple and
Juice 3 lemons. To 1 cup of mixture add
½ cup ice water and freeze until firm. Cool remainder

and just before serving strain over ice cubes and add

1½ pints gingerale. Serve in tall glasses with a ball of pineapple sherbet in each glass. Garnish with sprigs of

Mint and with

Maraschino cherries.

PINEAPPLE SMASH

MENU X

Cranberry Cocktail

Tuna à la King in Patty Cases

Cabbage and Carrot Salad

Thousand Island French Dressing

Bran Muffins

Maple Charlotte with Maple Pecan Sauce

and Sponge Cake

Coffee with Honey and Whipped Cream

Preliminary Preparations

Sponge Cake made
Maple Charlotte made
Salad dressing made except for the addition of cream
Dry ingredients and shortening mixed for Bran Muffins
Pepper cooked
Tuna flaked
Cabbage shredded
Ingredients measured for Tuna à la King
Patty cases made and baked
Cocktail chilled.

Market Order

1 large tin tuna
1 quart milk
1 pint cream
1 pound butter
5 eggs
1 onion
1 lemon
1 apple
½ pound fresh mushrooms
1 small cabbage
1 carrot
1 head lettuce
1 large green pepper
¾ cup chicken stock or
2 chicken bouillon cubes
1 pimiento
1 cup bran
¼ cup chili sauce
1½ cups maple syrup
¼ pound shelled pecans
¼ pint honey
½ cup salad oil
2 ounces entire wheat flour
3 ounces seedless raisins
½ package gelatine
1 quart cranberry cocktail

Cranberry Cocktail

Chill

Cranberry Cocktail in bottles in the refrigerator and serve in small glasses with or without
Gingerale.

Tuna à la King in Patty Cases

Cook

1 large green pepper 2 minutes in
Boiling salted water. Drain and cut in strips, discarding seeds. Cook 5 minutes in
1½ tablespoons butter. Remove pepper and to butter add
1 tablespoon cornstarch and
1 tablespoon flour. Then add
¾ cup highly seasoned chicken stock and
⅓ cup cream. Stir until sauce boils, add the pepper strips
1 large tin tuna separated in flakes
1 pimiento cut in strips
Salt to taste and
Few drops onion juice. Brush
½ pound mushroom caps, panfry in
2 tablespoons butter and add to tuna. Serve in
Patty cases. Two cups cooked chicken, cut in strips, or two cups crab meat may be used instead of tuna.

Puff Paste

Wash

1 cup butter, shape in circular piece, reserve 1 tablespoon, wrap remainder in wax paper and put in refrigerator or between two pans of ice. Work the reserved butter into

1½ cups bread flour, mix to a dough with

⅝ cup ice water, knead 5 minutes, cover and let stand 5 minutes. Pat and roll ¼-inch thick, keeping corners square. Place butter in center of one side of paste, fold other side over butter, fold one end over butter, other end under butter, pressing edges together. Turn ¼ way round, pat, lift, roll ¼-inch thick, fold in 3 layers and turn. Repeat 4 times, chilling in refrigerator or between pans of ice if butter gets soft, and folding the last time in 4 layers. Chill, roll out, shape, chill again and bake at 400° F., to 425° F.

Patty Cases

Roll puff paste to ½ inch thickness, shape with patty cutter, cut halfway through with a small cutter, chill again, and bake at 400° to 425° F., turning often that patties may rise evenly.

Cabbage and Carrot Salad

Mix

2 cups shredded cabbage with

½ cup grated carrot and

1 apple cut in dice. Serve in nests of
Lettuce or cabbage leaves with
Thousand Island French Dressing.

Thousand Island French Dressing

Put in small jar
1¼ teaspoons salt
⅓ teaspoon pepper
Few grains cayenne
½ cup salad oil
2 tablespoons vinegar
¼ cup chili sauce and
½ teaspoon table sauce. Just before serving add
⅓ cup cream beaten stiff, and shake thoroughly.

Bran Muffins

Beat
1 egg until light add
2 tablespoons molasses or sugar
1 cup milk
1 cup bran
½ cup coarse entire wheat flour
½ teaspoon salt
2 teaspoons baking powder and
½ cup seedless raisins. Mix well and bake in greased and floured muffin pans 20 minutes at 450° F.

Mary Ann Sponge Cake with Maple Charlotte and Maple Pecan Sauce

Fill center of
Mary Ann Sponge Cake with
Maple Charlotte and serve with
Maple Pecan Sauce.

Maple Charlotte

Soak
1 teaspoon gelatine in
2 tablespoons cold water. Boil
⅔ cup maple syrup until it spins a thread. Add gelatine and stir until dissolved. Pour slowly onto
2 egg whites, beaten stiff. Put in a cool place and when it begins to stiffen fold in
⅔ cup heavy cream beaten stiff
Few grains salt and
½ cup pecan nut meats broken in pieces.

MAPLE CHARLOTTE

Maple Pecan Sauce

Boil

¾ cup maple syrup and
2 tablespoons butter to 232° F. or until syrup forms a very soft ball when tried in cold water. Remove from fire and add slowly
¼ cup cream. Keep hot over hot water until ready to serve then add
⅓ cup pecan nut meats.

Mary Ann Sponge Cake

Cream

1 tablespoon fat with
1 tablespoon flour and spread inside of rim of Mary Ann cake pan. Cover center with greased paper. Beat
2 egg whites until stiff but moist and add
¼ cup sugar slowly white beating. Beat
2 egg yolks with
1 teaspoon vinegar and
2 teaspoons water, add
¼ cup sugar and beat until light. Combine mixtures and fold in gently
½ cup pastry flour sifted with
¼ teaspoon baking powder and
¼ teaspoon salt. Put in prepared pan. Bake at 345° F. for 30 minutes. Remove carefully from pan, remove paper and fill with
Maple Charlotte or whipped cream. If a Mary Ann cake pan is not available, bake twice this mixture in a bread pan or deep round cake pan. Cool and remove center leaving a box.

Boiled Coffee with Honey and Whipped Cream

Tie
1 cup ground coffee very loosely in small cheesecloth bag. Put into coffee pot with
6 cups cold water and
Several egg shells. Let stand 1 hour. Bring to boiling point and boil 3 minutes. Add
½ cup cold water, let stand 3 minutes and remove bag. Serve coffee with
Honey to sweeten instead of sugar, and
Cream whipped.

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